

MODEL 24NW (Water Cooled) or 24LA (Air Cooled)

DESCRIPTION: 24qt./22 liters (per batch) horizontal batch freezer for the production of hard ice cream, sorbet, gelato, frozen yogurt, sherbet and Italian ice. All our machines are hand made in the U.S.A. All contact surfaces are stainless steel. Our batch freezers are proven to last 40-45 years of high production. All E.T. machines are AAA Dairy, U.L. and sanitary approved in accordance with ANSI/NSF standards.

CAPACITY: 100-120 quarts of finished premium ice cream per hour. 60 quarts of finished sorbet per hour.

FREEZING CHAMBER: Our hand made Stainless Steel freezing chamber is six times thicker than any other batch freezer. The thicker walled cylinder along with our stainless steel beater allow you to add whole nuts, cookies and fruits directly into the freezing chamber while the product is being made – AN EMERY THOMPSON EXCLUSIVE!